

PRODUCER:

**Dom Charbielin**

WINE NAME | VINTAGE:

**Dom Charbielin C Sauvignier Gris 2025**

WINE TYPE | REGION, COUNTRY:

White dry, Opolskie region, Poland

SHORT WINE DESCRIPTION:

Crisp and refreshing. Rich in aromas and well-structured. An intense wine with dominant citrus and floral notes. The finish reveals a tropical and herbal note characteristic of the grape variety. Serve slightly chilled. Due to its structure, it is versatile in food pairing.

OENOLOGICAL DETAILS:

Grape variety/varieties: Sauvignier Gris

Grape origin:

- **Location:** vineyards located in Opolskie region 300 ASL
- **Soil:** clay-loam soil with elements of stone
- **Exposure / site:** south-western exposure with frequent wind

Vinification:

- **Harvest:** selective harvesting, manual or mechanical depending on the vintage
- **Fermentation:** fermented in steel tanks for 21 days at 16 °C. selective yeast
- **Ageing / maturation:** a few weeks in bottles

ANALYTICAL PARAMETERS:

- **Alcohol:** 12% ABV
- **Residual sugar:** 6 g/l
- **Total acidity:** 7 g/l
- **pH:** 3,5
- **Total SO<sub>2</sub>:** 70 mg/l

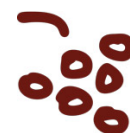
SERVING:

- **Best serving temperature:** 4–6°C
- **Decanting:** no recommended
- **Food pairing:** Asian cuisine, Polish cuisine
- **Ageing potential:** 2-4 years



SALES CONTACT:

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